

## DALÍ'S TEA TIME

50 €

Selection of finger sandwiches

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Homemade scones, clotted cream and jams

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Sweets created by our Pastry Chef

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Coffee, tea or hot chocolate from our Manufacture

## CHAMPAGNE TEA TIME

Your Dalí tea time:

With a glass of Champagne  
Selection Alain Ducasse 68 €

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With a glass of Champagne  
Pommery – Apanage Rosé 76 €

## SWEET DELICACIES

CÉDRIC GROLET & HIS TEAM SUGGEST

Pear éclair 18 €

Lemon tart 18 €

Mont Blanc 18 €

Black lemon 18 €

Pistachio Paris-Brest 18 €

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Sweets created by our Pastry Chef  
(3 pieces) 22 €

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Two homemade scones, clotted cream and jams (2 pieces) 15 €

**COCOONING TEA TIME 225 €**

**COCOONING TEA TIME CHAMPAGNE 240 €**

Dalí's tea time

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Bulle Émotionnelle Treatment by Valmont  
(anti ageing facial of 60 min)

OR

Relaxing body massage with scents of honey or orange blossom oil body  
(60 min)

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Access to our Hammam, sauna and relaxation room

## ON THE GO

<b>M. Burger</b>	42 €
<b>Pop Art Burger</b>	42 €
<b>Croque-Monsieur</b>	30 €
<b>Our Dalí salad</b>	28 €
<i>fennel shavings, green bean, quail egg, olive, cucumber, tuna belly, artichoke, piquillos, wild rocket, crispy lettuce, vinaigrette</i>	
<b>McCarthy Salad</b>	32 €
<i>lettuce, chicken, beetroot, egg, tomato, avocado, smoked bacon, aceto balsamico</i>	
<b>Butter lettuce salad</b>	34 €
<i>lettuce, avocado, Fourme d'Ambert cheese, cherry tomatoes, herb vinaigrettes</i>	
<b>Chicken Caesar Salad</b>	36 €
<i>chicken, Parmesan, croutons, salad, Caesar sauce</i>	
<b>Tomato &amp; mozzarella di bufala</b>	28 €
<b>Preserved duck foie gras, toasted country bread</b>	38 €
<b>Massimo Spigaroli's black pork culatello</b>	38 €
<b>Norwegian smoked salmon, blinis</b>	38 €
<b>Kristal Gold caviar and blinis (30 gr)</b>	150 €

## Club sandwiches

Vegetarian	32 €
Chicken	34 €
Smoked salmon	38 €
Lobster	52 €

## CHEESE

Our French cheese selection	18 €
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## DESSERTS

Pastry Chef Cédric Grolet and his team

Pear éclair	18 €
Lemon tart	18 €
Mont Blanc	18 €
Black lemon	18 €
Pistachio Paris-Brest	18 €
Seasonal ice cream & sorbet	16 €

Net prices - Service included  
Le Meurice guarantees the origin of its beef : European Union  
Information regarding allergens are available on request

# SUNDAY BRUNCH

95€ per person

Selection of hot drinks  
Fresh fruit or vegetable juice

## *On the buffet*

Bakery basket of croissants, chocolate rolls,  
brioches, raisin rolls and kouglofs  
Dominique Saibron's breads

Selection of plain and fruit yogurts  
Borniambuc cream and Pascal Sutra's butter  
Seasonal fruit salad, orange and grapefruit segments  
Apple compote

Selection of cold cuts and homemade terrines  
Mixed salads and condiments

Sausage of veal with pistachio in brioche, Porto sauce

Römertopf of winter vegetables  
Scrambled eggs and seasonal garnitures

Truffled risotto « al salto », Parmesan, veal juice

Cheese selection

## *On the table*

Free-range chicken fricassée, mushrooms, tiny potatoes  
or  
Gourmet sautéed lobster with crispy wheat

## *Pastries*

Seasonal tarts  
Vanilla Saint-Honoré  
Cookies



**Le Meurice**  
Paris

Dorchester Collection

# TIMELESS

## STARTERS

Norwegian smoked salmon, blinis	38
Preserved duck foie gras, toasted country bread	38
Tomato & mozzarella di bufala	28
Kristal Gold caviar and blinis	(30 G.) 150

## SALADS

Our Dalí salad	28
<i>fennel shavings, green bean, quail egg, olive, cucumber, tuna belly, artichoke, piquillos, wild rocket, crispy lettuce, vinaigrette</i>	
McCarthy salad	32
<i>lettuce, chicken, beetroot, egg, tomato, avocado, smoked bacon, Comté cheese, aceto balsamico</i>	
Butter lettuce	34
<i>lettuce, avocado, Fourme d'Ambert cheese, cherry tomatoes, herb vinaigrette</i>	
Chicken Caesar salad	36
<i>chicken, Parmesan, croutons, bacon, salad, Caesar sauce</i>	

## MAIN COURSES

Grenoble-style sole, quick-sautéed spinach leaves	68
Duck from Mrs Burgaud House, citrus & red chicory	62
Fillet of beef with shallots, tiny potatoes	58
Beef tartare	44
Shell pasta, ham, Comté, black truffle	58

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## SIDE DISHES 8

Simmered or steamed seasonal vegetables	Heart of lettuce
French fries or potato purée	Steamed or buttered spinach

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# AUX SAVEURS DE LA MÉDITERRANÉE


THE EXECUTIVE CHEF JOCELYN HERLAND INVITES YOU THROUGH  
A CULINARY JOURNEY ON THE MEDITERRANEAN COASTS,  
FROM CATALONIA TO LIGURIA, PASSING THROUGH THE CÔTE D'AZUR.

WE SUGGEST, AS A STARTER, ACCORDING TO YOUR WISHES  
TO SHARE OR NOT, 2  OR 1  PER PERSON

## STARTERS

		
Vegetable caponata	8	16
Patatas bravas	12	22
Delicate broccoletti soup, Parmesan cream	12	24
Beef carpaccio	12	24
Gratinated razor clams	14	28
Refreshed octopus, herbs, chickpeas	14	28
Marinated sea scallops, fennel & taggiasche olives	16	32
Black pork culatello from Massimo Spigaroli	18	38

## MAIN COURSES

	
Nerone rice, squid and pumpkin	38
Red mullet, potatoes with saffron	44
Grilled loin of veal, turnips & salsa verde	48
Seared sea scallops, hazelnut/wild rocket condiment	48

# DALI MENU

STARTER+MAIN COURSE OR MAIN COURSE+DESSERT 54

STARTER+MAIN COURSE+DESSERT 68

Greek-style winter vegetables, lardo di Colonnata

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Stuffed squid « à la nicoise »

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Lemon tart

## ON THE GO

Vegetarian club sandwich	32
Chicken club sandwich	34
Smoked salmon club sandwich	38
Lobster club sandwich	46
Croque-Monsieur	30
M. Burger	42
Burger Pop Art	42

## CHEESE & DESSERTS

Our selection of French cheeses	18
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CÉDRIC GROLET & HIS TEAM SUGGEST

Mont Blanc	18
Pistachio Paris-Brest	18
Black lemon	18
Lemon tart	18
Pear éclair	18
Seasonal ice cream and sorbet	16